

Topping **Lobster Bisque**



2 people

2 min preparation time

3 to 5 mins cooking time

All ingredients

1 tin of 400g la belle-iloise Lobster Bisque
Olive oil
Balsamic cream
Chives

Steps

- 1- Shake well before opening and heat the lobster bisque gently in a saucepan without bringing it to the boil
- 2- Divide the lobster bisque between the bowls, then add a drizzle of olive oil and a teaspoon of balsamic cream to each bowl
- 3- Chop a few sprigs of chives to add a touch of freshness, and serve!